



HOLMEWOOD HALL



FOOD & DRINK

AUTUMN / WINTER

Holme Wood Hall



We, at Holmewood Hall, recognise the importance of great food and seamless meal service on your wedding day. Our substantial experience in wedding catering has allowed us to develop sumptuous menus, ideally suited for large wedding banquets, that your guests will be talking about for years to come. What's more, we employ our very own experienced team of specialist chefs & catering staff allowing us to ensure the highest standards of catering on your wedding day - without fail.

OUR ETHOS: LOCAL, FRESH & HOME-MADE

We strive to provide food that is home made by our chefs in our kitchens from fresh ingredients, sourced, where possible, from local producers & suppliers. We are located in a beautiful part of the world and we aim to support local businesses that produce quality ingredients; this in turn ensures that our catering continues to exceed our guests' expectations.

HOW OUR MENUS WORK

As standard, the wedding breakfast includes a set meal, consisting of a starter, a main course and a dessert, chosen for your guests from the menus enclosed. Tea and coffee served with delicious home-made petit fours is also included in the menu price. You will also need to choose your desired welcome drinks, canapes, meal & toast wines and the evening buffet option that you would like us to serve. You can personalise your meal by adding additional courses or choosing upgraded food & drink options marked with ♦ that will incur a supplementary cost.

SPECIAL REQUIREMENTS & ALLERGIES

All of our dishes can be adapted to be gluten free and we can cater for specific dietary requirements providing these meals are pre-ordered. We have delicious vegetarian (V) and vegan (VG) options and if you have guests who would prefer something from these menus, you can, of course, substitute your meal choice with an alternative starter and main course - just let us know the appropriate numbers. We understand the severity of allergens and food intolerances and the effects they may cause. Unfortunately, we cannot guarantee that cross contamination will not occur during menu preparation. However, if you are unsure of what may be contained in any of our dishes then please consult the office or your Personal Wedding Manager who will happy to help and advise.

WHAT TO DO NEXT

As you read through the mouth-watering food & drink options, make a note of what appeals to you so that you will be ready when you meet with us at your planning meeting four to six months before your big day. Don't forget any drinks, dishes or courses marked with a ♦ incur a supplementary cost which can be found on the separate price list.



WELCOME DRINKS

Welcome drinks are served to your guests whilst the photographs are being taken in the period of time after the ceremony and before the wedding breakfast. You should decide on the drinks that you would like to be served at this time and let us know at your planning meeting. If you would like to add additional welcome drinks or even arrival drinks, they are charged at an additional cost. Choose up to three from the selection below or create your own:

House Sparkling wine

House Rosé Sparkling wine

Bucks Fizz

Orange juice and house sparkling wine

Bellini

House sparkling wine and peach liqueur

Passion Fizz

House sparkling wine and passion fruit

Raspberry Fizz

House sparkling wine and raspberry liqueur

Diamond Fizz

House sparkling wine, fresh lemon and powdered sugar

Kir Royale

House sparkling wine with Crème de Cassis

Mojito

A refreshing, Rum based cocktail with lime, sugar and soda, garnished with fresh mint

Cosmopolitan

A Vodka based cocktail with Triple Sec, cranberry and lime juice

Pimms & Lemonade

on ice with summer fruits and fresh mint

Classic Margarita

A mix of Tequila, Triple Sec & Lime juice, shaken on ice

Strawberry Daiquiri

A cocktail of white rum, strawberries with a kick of lime juice over ice

Raspberry Daiquiri

A cocktail of white rum, raspberries with a hint of lemon juice over ice

Aperol Spritz

House Sparkling wine with a mix of Aperol liqueur

Mulled Wine

Red wine combined with spices and served hot

Mulled Cider

Warm cider spiced with cinnamon, orange peel, nutmeg, cloves

We would suggest that you serve 2 -3 glasses per adult guest and if you are getting married with us too, you might also want to treat your guests to a drink before the ceremony, on arrival at the Venue.

One drink per person is included, but additional welcome drinks can be purchased (♦).

WELCOME DRINKS PREMIER SELECTION

Why not impress your guests and upgrade your welcome drinks for one of our signature cocktails below:

Rose Champagne ♦

House Champagne ♦

Long Island Ice Tea ♦

Vodka, triple sec, gin, rum, tequila, and fresh lemon juice topped up with Pepsi

Honeymoon Dream ♦

Rum, coffee liqueur, baileys together with milk and cream

Espresso Martini ♦

Vodka, coffee liqueur, sugar, fresh espresso

Mai Tai ♦

White and dark rum, fresh lime juice, orange liqueur, pineapple and orange juice

Old Fashion ♦

Bourbon whiskey, sugar, fresh orange, bitters, maraschino cherry

Le Grande Fizz ♦

Grey goose vodka, St. Germain elderflower liqueur, fresh lime topped with soda

♦ Supplement indicated on separate price list.



CANAPÉS

Canapés are appetisers that are served on platters by our waiting staff during your drinks reception, following your wedding ceremony. During the Autumn and Winter they are the perfect way to keep your guests entertained while you both disappear to have your photographs taken.

Create your own selection by choosing up to six options from the savoury and sweet selection below:

SAVOURY COLLECTION

Basil crostini with Feta and Tomato Pearls (V)

Roast Peppadews stuffed with a Goats' Cheese and Black Olive crumble (V)

Buckwheat Blinis with Smoked Salmon and Sour Cream

Welsh Rarebit Bite (V)

Butternut Squash and crispy Pancetta en croute

Tempura King Prawn

Mini Scotch Eggs

Free range honey chilli Chicken skewers

Fish Goujon with homemade Tartare Sauce

Rare roast Beef served on Rye bread with a Horseradish cream mousse

Blue cheese crostini with honey roasted Figs (V)

Salt and Pepper Squid

Brie and Red Onion Crouton (V)

Smoked Duck Croquette

Free range bang bang Chicken

SWEET COLLECTION

Mini Banoffee Pie (V)

Mini Chocolate Brownies (V)

Caramel Profiteroles (V)

Passion Fruit and Mango Tarts (V)

MINI AFTERNOON TEA ♦

These miniature versions of the nation's favourite afternoon tea delicacies are the ideal accompaniment to your celebratory drinks.

Selection of finger sandwiches on white/granary bread

Homemade leek and smoked cheddar quiche (V)

Sausage meat and caramelized red onion scotch egg

Traditional sultana scones with clotted cream and strawberry jam (V)

Mini carrot cakes topped with sweet cream cheese and vanilla bean (V)

Chocolate eclairs filled with caramel cream (V)

♦ Supplement indicated on separate price list





STARTERS

Wild Mushroom Risotto (V)
Wild mushrooms sautéed with garlic and fresh herbs topped with rocket and parmesan finished with herb oil

Warm Chicken Salad
Served with celeriac remoulade, pancetta and sage

Smoked Haddock Rarebit
Soft poached egg with creamy smoked Haddock on a toasted crouton topped with a Welsh rarebit

Duck Confit
On a bed of pickled red cabbage with a toasted sesame and honey dressing

Baked Camembert Tart (V)
Poached William pear topped with rich and creamy Camembert encased with puff pastry

Beetroot Carpaccio (V)
Thinly sliced beetroot with a goats cheese mousse balsamic glaze and Apple & Herb oil dressing

Ham Hock Terrine with Piccalilli
Confited Ham Hocks garnished with Salad Leaves and served with Homemade Piccalilli

Chicken Liver Parfait with a Red Onion & Grape Chutney
A smooth pate flavoured with lardons of bacon, cream and brandy - garnished with salad leaves and served with toasted crouton and fruit chutney

Crayfish Cocktail
Crayfish tails & prawns with homemade Marie rose sauce on a bed of mixed leaves

Beetroot Gravlax ♦
Home cured salmon in beetroot served with a warm potato & grain mustard salad
£2.50 per guest supplement

Pan Seared Scallops ♦
Served with chargrilled Baby Gem and an Oyster emulsion
£2.50 per guest supplement

Baked Cheese Soufflé (V) ♦
Trio of cold Candied Beetroot served with double baked Cheese Soufflé Balsamic Glaze and Oil Dressing
£2.50 per guest supplement

♦ Dish incurs a supplementary charge



PERFECT SOUPS

Ideal as a Starter and also available as an extra course (♦).

Leek and Potato (V)
Traditionally made and finished with cream and chives, seasoned with salt & pepper and a hint of nutmeg

Spicy Parsnip with Crispy Pancetta Crisps
The spice works wonderfully with the sweetness of the parsnips

French Onion
The caramelised onions are mellow and sweet and the beef broth itself is laced with white wine and Cognac. Finished with crunchy baked croutons topped with melted cheese

Roasted Butternut Squash (VG)
A thick, rich soup with a subtle flavour and velvety texture - made with delicious roasted butternut squash and selected vegetables and spices

Roasted Tomato & Red Pepper (VG)
Slow oven roasted tomato and chargrilled pepper give a twist to a classic

A REFRESHING SORBET COURSE ♦

Sorbet is served between the Starter/ Fish and the Main Course to cleanse the palate, so as you may fully enjoy the next course

Our Sorbet is made with fresh fruit and garnished with mint and served in a frosted glass. Pick your favourite from the selection below:

Refreshing Lemon Sorbet
Orange Sorbet
Mango Sorbet
Lime Sorbet

BESPOKE SORBETS

If you would like to add a kick to your Sorbet Course then why not consider one of our Sorbets with alcohol?

Gordon's Gin with Loganberries
Captain Morgan's Rum with Blackberries
Champagne with Strawberries
Tequila with Lime

Please refer to our price list for the additional cost of a Sorbet course (♦).



MAIN COURSES

Roast Leg of Lamb

Served with redcurrant & rosemary stuffing and a rich roast jus

Traditional Roast Topside of Beef with Yorkshire Pudding

Served on a bed of horseradish mash and a rich red wine jus

Slow Braised Belly of Pork

Served on buttered Savoy cabbage with fondant potatoes & a rich cider & sage jus

Forestiere Style Free Range Breast of Chicken

Stuffed with mushrooms and served with a rich red wine jus, baby onions and thyme

Roasted Vegetable Wellington (VG)

Roasted seasonal vegetables encrusted in puff pastry served with a cranberry reduction

Roasted Loin of Suffolk Pork

Served with homemade stuffing, buttered Savoy Cabbage Cider sauce & Crackling

Croustade of Mushroom (V)

Baked Portobello mushroom filled with a mushroom fricassee and wrapped in crispy puff pastry

Herb Crusted Salmon

On a bed of julienne vegetables with a chive butter sauce

Pan fried fillet of Sea Bass ♦

Served on saffron crushed potato with a prawn and dill cream sauce
£3.50 per guest supplement

Pan Fried Fillet of Gilt Head Bream ♦

Served with butternut squash purée, roasted beetroot and a herb and garlic oil
£3.50 per guest supplement

Breast of Duck ♦

On slow braised red cabbage with pickled walnuts and a rich port sauce
5.00 per guest supplement

Roasted Rib Eye Steak ♦

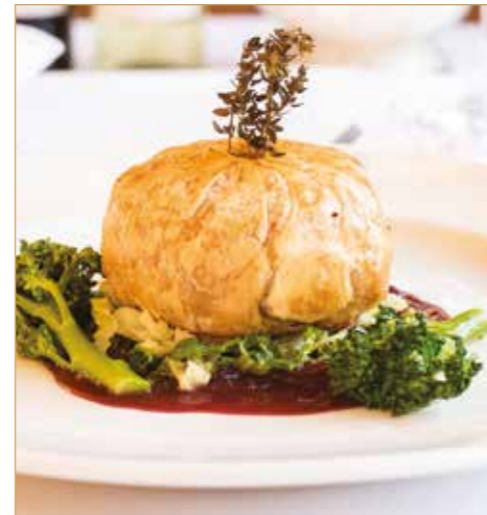
Served on slow roasted shin of beef with a potato galette, caramelised shallots and bone marrow
£5.00 per guest supplement

Beef Wellington ♦

Fillet steak topped with wild mushroom duxelle wrapped in puff pastry served with Madeira Jus
£5.00 per guest supplement

All our main courses are served with Chefs choice of potatoes & seasonal vegetables.

♦ Supplement indicated on separate price list.



DESSERTS

Apple and Blackberry Tart with Blackberry Ice Cream (V)

Crisp butter pastry filled with Autumn fruits topped with Almond frangipane

Dark Chocolate Fondant (V)

A dreamy chocolate dessert with cherries and mascarpone cream

Sticky Toffee Pudding (V)

Served with toffee sauce and Baileys cream

Marmalade and Whisky Bread and Butter Pudding (V)

A traditional dessert flavoured with a tangy orange marmalade and a rich Whisky custard

Chocolate and Salted Caramel Brownie (V)

With dark chocolate sauce and vanilla ice cream

Lemon Tart (V)

Crisp sweet pastry filled with a rich lemon custard served with clotted cream and raspberry

Crème Brulee (V)

Rich vanilla custard served with lemon shortbread

Baked White Chocolate and Raspberry Cheesecake (V)

A butter biscuit base with rich cream cheese topping served with a raspberry coulis

Apple and Rhubarb Streudel (V)

Sweet pastry with an apple & rhubarb compote topped with cinnamon spiced crumble

Chocolate Torte (V)

A rich chocolate mousse set on a brandy-soaked sponge, garnished with cream and even more chocolate!

Chocolate Brownie (VG)

Dark chocolate and almond based sponge, served with coconut vegan ice-cream

Lemon Cheesecake (VG)

Date and blanched almond base, topped with a zesty cashew topping, sweetened with agave syrup

Apple and Blackberry Crumble (VG)

Seasonal cooked fruits, topped with a cinnamon crumble, served with vegan custard

Vanilla Roasted Pineapple (VG)

Served with mango sorbet and mint syrup



TRIO OF DESSERTS ♦

If it really is just too difficult to choose...have all three! Here are some suggestions but please feel free to discuss with us your own ideas!

SELECTION 1

Eton Mess (V)

Strawberries & cream simply irresistible

Chocolate and Salted Caramel Brownie (V)

With dark chocolate sauce and vanilla ice cream

Vanilla Pannacotta

Served with rhubarb compot

SELECTION 2

Chocolate Torte (V)

A rich chocolate mousse set on a brandy soaked sponge, garnished with cream and even more chocolate!

Raspberry Parfait (V)

Fresh raspberries blended with a rich egg custard and cream, frozen and garnished with raspberry coulis

Lemon Tart (V)

A rich lemon filling in crispy pastry finished with clotted cream, caramelised lemon zest and lemon coulis

SELECTION 3

Crème Brulée (V)

A rich vanilla custard with a crispy caramel top

Chocolate and Cointreau Parfait (V)

A rich dark chocolate mousse infused with orange liqueur and served with caramelised orange segments

Berry Vacherin (V)

A meringue nest filled with cream and garnished with fresh berries

♦ Supplement indicated on separate price list.



A DELICIOUS CHEESE SELECTION ♦

Cheese is often served after the dessert course, just in time for the speeches! Alternatively, you may decide to add a cheese selection to your evening buffet. All our cheeses are sourced from local suppliers; simply choose three of your favourites from the list below:

Black Waxed Cheddar

Rich, full-flavoured Cheddar with a slight fruitiness and a sharp bite.

Cropwell Bishop Blue Stilton

A traditionally made rich blue cheese - the queen of blue Stiltons!

Applewood Smoked Cheddar

Naturally smoked with apple wood embers.

Wensleydale with Cranberries

An attractive cheese that has a moist and crumbly texture.

Somerset Brie

A creamy British alternative to the French classic!

Oxford Blue

A creamy cheese flavoured with a hint of dark chocolate, wine wine & taragon - divine!

Artisan Camembert

Soft and creamy with a crumbly texture.

Singleton's Farmhouse Lancashire

A cloth-wrapped cheese, moist and crumbly with a robust, fuller flavour

Red Leicester

A mellow alternative to Cheddar with a delicately sweet flavour

Sage Derby

A distinctive coloured Cheddar with a mild sage flavour

The cheese selection is served with an assortment of cheese biscuits on slate platters and garnished with grapes, celery and pear. A selection of ports and liqueurs is also available upon request. ♦

CHEESE PLATTERS ♦

A Chef's selection from a choice of Cheddar, Stilton, Smoked Cheddar, Brie and Oxford Brie delivered on a platter to each table served with biscuits, fruit and celery.

♦ Supplement indicated on separate price list.



VEGETARIAN & VEGAN ALTERNATIVES

CANAPÉS

Basil crostini with Feta and Tomato Pearls (V)

Roast Peppadews stuffed with a Goats' Cheese and Black Olive crumble (V)

Welsh Rarebit Bite (V)

Courgette fritter topped with watermelon salsa (VG)

Mini vegetable spring roll with sweet chilli sauce dip (VG)

Spinach and sweet potato pakora (VG)

Chocolate tiramisu (VG)

Strawberry aquafaba Eton mess (VG)

STARTERS

Wild Mushroom Risotto (V)

Wild mushrooms sautéed with garlic and fresh herbs topped with rocket and parmesan finished with herb oil

Baked Camembert Tart (V)

Poached William pear topped with rich and creamy Camembert encased with puff pastry

Avocado and Humous Salad and Toasted Pitta Bread (VG)

Ripe avocado, blended with chickpea tahini and garlic, served with pine nut and rocket salad

Roasted Artichoke and Sun Blushed Tomato Salad (VG)

A whole roasted globe artichoke, served with tossed sun blushed tomato and salad leaves and garnished with balsamic and red pepper salsa

Beetroot Carpaccio (V)

Thinly sliced poached beetroot with Goat's Cheese Mousse & Balsamic Glaze

SOUP COURSE

Leek and Potato (V)

Traditionally made and finished with cream and chives seasoned with salt & pepper and a hint of nutmeg

Roasted Butternut Squash (VG)

A thick, rich soup with a subtle flavour and velvety texture - made with delicious roasted butternut squash and selected vegetables and spices

Roasted Tomato & Red Pepper (VG)

Slow oven roasted tomato and chargrilled pepper give a twist to a classic

Haricot Bean and Vegetable Soup with Pistou (VG)

Haricot beans poached with white vegetables and finished with basil and pine nut pistou

MAIN COURSES

Roasted Vegetable Wellington (VG)

Seasonal vegetables, blended and encrusted in puff pastry, finished with red wine and cranberry reduction

Croustade of Mushroom (V)

Baked Portobello mushroom filled with a mushroom fricassee and wrapped in crispy puff pastry

Roast Beetroot, Puy Lentils, Broad Bean and Watercress Salad (VG)

Roasted in olive oil and garlic, served on braised puy lentil and broad bean stew and garnished with watercress salad

Garlic and Saffron Stewed Courgette with Butter Bean and Mint (VG)

Lightly braised courgette with garlic and saffron, tossed with butter bean and served with a mint salsa

Goan Vegetable Curry with Coconut Infused Rice (VG)

Lightly sautéed vegetables, blended with curried spices and garnished with fresh coriander

DESSERTS

Chocolate Brownie (VG)

Dark chocolate and almond based sponge, served with coconut vegan ice-cream

Lemon Cheesecake (VG)

Date and blanched almond base, topped with a zesty cashew topping, sweetened with agave syrup

Apple and Blackberry Crumble (VG)

Seasonal cooked fruits, topped with a cinnamon crumble, served with vegan custard

Vanilla Roasted Pineapple (VG)

Served with mango sorbet and mint syrup



TEA, COFFEE & PETIT FOURS

Tea, Coffee & Petit Fours come as standard and are served after dessert.

Our Petit Fours are homemade and our coffee is ground on-site using beans freshly roasted by an independent roaster.

CHILDREN'S MENU

STARTERS

Melon Boats (V)

Garlic Ciabatta
served with a BBQ, Mayonnaise
or Tomato sauce Dip (V)

Vegetable Crudités and Dips (V)

Cream of Tomato Soup (V)

MAIN COURSES

Roasted free range Chicken
Roasted breast of Chicken served
with mashed potato & gravy

Toad in the Hole
served with mashed potato & gravy

Breaded free range Chicken goujons
served with chips & peas

Pasta Bolognese
served with penne pasta

Macaroni Cheese (V)
homemade creamy cheese pasta bake

DESSERTS

Chocolate Fudge Sundae (V)

Trio of Ice Creams (V)

Toffee and Banana Trifle (V)

Giant Choux Bun served with
Chocolate Sauce (V)

Pancake with Nutella and Banana (V)

Fruit and Ice Cream Smoothie (V)

Babies under 2 years old are not chargeable as parents will provide milk/baby food. Toddlers upto 2 yrs old who are recently on solid foods, Children (3-10 yrs old) and Teenagers (11-17 yrs old) incur different rates as additional guests beyond your minimum guest numbers - please refer to the price list. ♦

Half portions of the adult meal choice are also available as a children's option.



AFTER DINNER DRINKS ♦

You may wish to have drinks served following your dessert, perhaps to accompany your cheese course. These are some suggestions but let us know if you have any other favourites.

Couvoisier VS (25 ml)

Remy Martin VSOP (25 ml)

Hennessy XO (25 ml)

Disaronno Amaretto (25 ml)

Baileys (50 ml)

Tia Maria - (25 ml)

Harvey's Bristol Cream (25 ml)

Croft Sherry (25 ml)

Cockburn's Fine Ruby Port (50 ml)

Glemorangie 10 year - (25 ml)

Talisker 10 year - (25 ml)

Laguvulin 16 year (25 ml)



LIQUID REFRESHMENT

MEAL WINE

Our Bar and Beverage Manager is constantly updating our wine list as we source new and exciting wines and so a current wine list will be forwarded to you about six months before your wedding, just before your planning meeting.

For the wedding breakfast, our house wines are the most popular choice. We include half a bottle of wine per person for the wedding breakfast in your package. It usually works out that non-drinkers are more than made up for by the heavy drinkers. Additional bottles of house wine can be added to your wedding breakfast, should you wish to offer more. Any wine not consumed during your meal will then be served to your guests free of charge during your evening reception. You may decide to choose different wines to complement each course and you can discuss this in more detail at your planning meeting.

TOAST WINE

For toasts, we include one glass of the house sparkling wine per guest in your package, however you can choose to upgrade from a selection of sparkling wines or champagnes and you should work on 5 glasses per bottle.

PORTS & BRANDYS

We have a selection of ports to serve with a cheese course which is usually served during the speeches and you may choose to offer Baileys and brandy as an alternative.

BAR TABS

For the evening party you can decide whether you would like a cash/card or pre-paid bar and if you choose to pay for the drinks we can help you decide on a probable amount at your planning meeting. The only type of card that is not accepted at the bar is American Express. All bar tabs are arranged on a pre-paid basis. The easiest option is to add this to your bulk invoice payable three weeks prior to your wedding but you pay make the payment at the bar on the day if you prefer. Any unused bar tab will be refunded to you on your reconciliation invoice within 14 days of your wedding.

We regret that the provision of your own wines and drinks is not permitted.

EVENING FOOD COLLECTION

Please select one of the following food selections to serve to your guests for supper during your evening reception:

MIDDLE OF THE NIGHT MUNCHIES

Suffolk crusty bacon baps, Mini homemade burgers in sesame buns, Handmade sausage baguettes, Hand cut potato wedges and Chef's selection of salad accompaniments.

ITALIAN ANTIPASTI FEAST

Mixed Charcuterie of Salami, Pâtés, Parma Ham, Chorizo and Mortadella, Mixed Continental and British cheese platter, Warm rustic breads and table biscuits, Pickles and chutneys and a selection of artichokes, sunblush tomatoes, olives and capers

FISH AND CHIP SUPPER

Mini beer battered Pollock and sea salted hand cut chunky chips served in newspaper cones with minted mushy peas and dill gherkins

Vegetarian alternatives can be made available upon request

HOT & COLD FORK BUFFET

Marinated strips of breaded Free Range Chicken
Mini homemade Focaccia bread topped with Parma Ham, tomato and basil
Cheese and onion straws
Tandoori style Chicken brochettes with cucumber raita
BBQ Pork Ribs
Tuscan Salmon Kebabs
Slow roasted tomato and artichoke tart
Mini Szechuan and orange Duck wraps with spring onion and cucumber
Mini honey and wholegrain mustard sausages
Mini slow roasted pork en-croute with spiced apple
Hand cut potato wedges tossed in olive oil and garlic and served with a sour cream and chive dip
Crisp green salad
Doughballs, marinated olives and Bloody Mary Tomatoes

EVENING FOOD UPGRADES

Why not really treat your evening guests with our legendary Hog Roast or BBQ Grill:

HOLMEWOOD HALL HOG ROAST

A whole succulent Pig Cooked slowly over eight hours until the meat is practically falling off the bone. It will be carved by one of our experienced Chefs and served with the following accompaniments:

Sage and onion stuffing
Apple sauce
Red cabbage coleslaw
Green leaf salad
Tomato salad
Hand cut potato wedges
Selection of fresh bread rolls
Homemade beetroot and lentil sausages (VG)

BBQ GRILL

Also available for the Autumn & Winter season is our fantastic Barbecue Grill, cooked in front of your guests and serving mouth-watering delights of:

Salmon and King Prawn Kebabs
Free Range Chicken Yakitori
Mini Sirloin Steaks
Cumberland Sausages
Vegetable and Halloumi Skewers (V)

All served with creamy coleslaw, mixed salad, onion chutney, hand cut potato wedges, finger rolls and accompaniments

◆ Supplement indicated on separate price list.





HOLMEWOOD HALL

Contact your Personal Wedding Manager or the office team
to find out more about our Food & Drink offerings.

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Photography by Elizabeth Young
www.elizabethyoungphotography.co.uk